

Amendments to the Claims:

1. (cancelled herein)
2. (amended herein) A The water ice molded product according to claim 1 which comprises a translucent water-ice shell, a multi-colored core provided within the shell which core is visible in the product before and during consumption, and a stick for holding the product, in which the shell component is composed of water in an amount of about 60 to 90% by weight, a sweetener in an amount of between about 10 and 35% by weight, a stabilizer in an amount of about 0.05 to 1% by weight, and a salt in an amount of about 0.1 to 1% by weight.
3. (original) The water ice molded product according to claim 2, in which the sweetener of the shell is sucrose, glucose or a combination of sucrose and glucose, the salt is a salt of a divalent cation, and the stabilizer is a gum or mixture of gums.
4. (amended herein) The water ice molded product according to claim 3, in which the sweetener of the shell is a combination of sucrose and glucose, ~~with the sucrose representing preferably from about 15 to 25% by weight and glucose preferably from about 2 to 5% by weight~~, and the salt is calcium chloride.
5. (original) The water ice molded product according to claim 2, in which the stabilizer is a hydrocolloid blend of locust bean gum and guar gum and the blend is present in an amount of from about 0.05 to 1% by weight and further comprising a food grade acid in an amount sufficient to provide tartness and enhanced flavor release.
6. (amended herein) A The water ice molded product according to claim 1 which comprises a translucent water-ice shell, a multi-colored core provided within the shell which core is visible in the product before and during consumption, and a stick for holding the product, in which the core component is composed of water in an amount of about 60 to 85% by weight, a sweetener is present in an amount of between about 10 to 40% by weight, and a divalent cation, and a stabilizer gum in amounts which are reactable to form a gel.

7. (original) The water ice molded product according to claim 6, in which the sweetener in the core component is sucrose, glucose or a combination of sucrose and glucose, the cation is calcium chloride, and the stabilizer gum used is a mixture of a hydrocolloid blend of pectin at a level of from about 0.1 to 3% by weight and guar gum at a level of from about 0.1 to 1.5% by weight.

8. (original) The water ice molded product according to claim 7, in which the sweetener in the core component is a combination of sucrose and glucose, with sucrose present in an amount of about 10 to 20% by weight and glucose present in an amount of about 5 to 15% by weight and a food grade acid is added in an amount sufficient to provide tartness and enhanced flavor release.

9. (amended herein) The water ice molded product according to claim 6, in which the salt of divalent cation in the shell component is used at an effective amount to react with a hydrocolloid gelling component of the colored core to give wall rigidity between the shell and the core phases and so to avoid any substantial interpenetration of colored phase into the shell ~~and is preferably at a level of from 0.1 to 1% by weight~~.

10. (amended herein) The water ice molded product according to claim 9, in which the stabilizer gum used in the core component is a hydrocolloid blend of pectin, ~~preferably at a level of from 0.1 to 3% by weight~~ and guar gum, ~~preferably at a level of from 0.1 to 1.5% by weight~~.

Claims 11-20. (Cancelled herein)

21. (new) The water ice molded product according to claim 4, wherein the sucrose is present in an amount of about 15 to 25% by weight and the glucose is present in an amount of about 2 to 5% by weight.

22. (new) The water ice molded product according to claim 9, in which the salt of divalent cation in the shell component is present at a level of from 0.1 to 1% by weight.

23. (new) The water ice molded product according to claim 10, in which the hydrocolloid blend of pectin is present at a level of from 0.1 to 3% by weight and the guar gum is present at a level of from 0.1 to 1.5% by weight.

24. (new) The water ice molded product according to claim 2, wherein the translucency of the shell allows a consumer to see the general shape and color components of the core, and the core component is composed of a plurality of bright colored zones.

25. (new) The water ice molded product according to claim 24, wherein the core components are contrasted adjacent colored zones with a sharp interface separating the zones.

26. (new) The water ice molded product according to claim 2, in which the core component is composed of water in an amount of about 60 to 85% by weight, a sweetener is present in an amount of between about 10 to 40% by weight, and a divalent cation, and a stabilizer gum in amounts which are reactable to form a gel.

27. (new) The water ice molded product according to claim 26, in which the sweetener in the core component is sucrose, glucose or a combination of sucrose and glucose, the cation is calcium chloride, and the stabilizer gum used is a mixture of a hydrocolloid blend of pectin at a level of from about 0.1 to 3% by weight and guar gum at a level of from about 0.1 to 1.5% by weight.

28. (new) The water ice molded product according to claim 27, in which the sweetener in the core component is a combination of sucrose and glucose, with sucrose present in an amount of about 10 to 20% by weight and glucose present in an amount of about 5 to 15% by weight and a food grade acid is added in an amount sufficient to provide tartness and enhanced flavor release.

29. (new) The water ice molded product according to claim 26, in which the salt of divalent cation in the shell component is used at an effective amount to react with a hydrocolloid gelling component of the colored core to give wall rigidity between the shell and the core phases and so to avoid any substantial interpenetration of colored phase into the shell.

30. (new) The water ice molded product according to claim 29, in which the stabilizer gum used in the core component is a hydrocolloid blend of pectin.